.A2F4
25

United States Department of the Interior
Fish and Wildlife Service

Fishery Leaflet 25

LIBRARY
FISH & WILDLIFE SERVICE
PACIFIC OCEANIC FISHERY
INVESTIGATIONS

Chicago 54, Ill. * Re-issued May 1945

LIST OF PUBLICATIONS ON IRISH MOSS (CHONDRUS CRISPUS)

Prepared by Victor B. Scheffer, Division of Commercial Fisheries

---

Alsberg, C. L. A discussion of the probable food value of marine algae. Fertilizer resources of the United States, Senate Doc. 190. 62nd Cong., 2nd Sess., pp. 263-270. 1912.

Anonymous. Food value of vegetable gelatins. Jour. Amer. Medical Assoc. 48. pp. 142-143. 1907.

Anonymous. War brings back the moss harvest (Chondrus crispus.) Pop. Sci. 141(5): pp. 52-53. 1942.

Bates, Hubert G. Marine plants: their uses, with a brief account of the curing of Irish moss. Rept. of the U. S. Commissioner of Agric. (1866), pp. 423-430. 1867.

Bergstrom, Sune. The active group of heparin. Naturwissenschaften 23: 706. 1935. (Carrageen is active.)

Butler, Margaret R. Some properties of the polysaccharide complex extracted from a marine alga, Chondrus crispus. Biochem. Jour. 28: pp. 759-769. 1934.

Butler, Margaret R. A note on the nitrogen of the polysaccharide complex from Chondrus crispus. Biochem. Jour. 29: pp. 1025-1027. 1935.

Butler, Margaret R. Seasonal variations in Chondrus crispus. Biochem. Jour. 30: pp. 1338-1344. 1936.

Butler, Margaret R. Effect of its nitrogen content on the decomposition of the polysaccharide extract of Chondrus crispus. Biol. Bull. 73: pp. 143-146. 1937.

Bungenberg de Jong, H. G., and P. van der Linde. Complex relations in lyophilic colloidal systems. V. Auto-complex flocculation of carrageen mucilage sol. Rec. Trav. Chim. 53: pp. 737-746. 1934.

Cameron, Frank K. (editor) Reference list of papers concerning algae and concerning the salts derived from ashes. A reference list to the literature of the marine algae. Fertilizer resources of the United States: Senate Doc. 190, 62nd Cong., 2nd Sess., pp. 271-290. 1912.

Chase, Florance M. Useful algae. Report Smithsonian Institute, 1941, pp. 401-452, pls. 1-9. 1942.

Chesneau, Rene. [A brief review of the botanical characteristics, chemical composition, treatment and uses of algae and lichens.] Tiba, v. 9.

Clark, A. Howard. [Irish moss industry.] The Fisheries and Fishery Industries of the United States by G. Brown Goode. Sec. 2, pt. 3, pp. 219-220. 1887.

Cogswell, John F. It ain't hay...How a New England village grew rich on Irish moss. American Magazine, May 1942, pp. 42-43, 6 col. illus.

Dillon, T., and P. O'Colla. Acetolysis of carrageen mucilage; Nature 145: 749. 1940.

Elsner, H. W. Broser, and E. Burgel. [A discussion of the highly active blood anticoagulants in red algae, including agar, carrageen, and sodium galacton sulfate.] Zeit. Physiol. Chemie 246; pp. 244-247. 1937.

Field, Irving A. A description of the preparation, properties, and uses of agar and Irish moss. Chem. Age: 29, pp. 435-436, N. Y. 1921.

Field, Irving A. Sources of preparation, and properties of some algal gelatines. Bureau of Fisheries E. C. 51 and Doc. 929. Rept. U. S. Commissioner of Fisheries, 1922: 7 pp.

Figgis, F. F. British Patent, 22,247, for a mucilage made with carrageen moss, starch, and a preservative. 1906.

Fraser, Melville J. The Irish moss industry of Massachusetts. Fishery Market News 4(3): pp. 25-28: U. S. Fish and Wildlife Service, Washington.

Haas, Paul. The nature and composition of Irish moss mucilage. Pharm. Jour. 106: 485. 1921.

Haas and Hill. The nature and composition of Irish moss mucilage. Annals of Applied Biology 7: 352. 1921.

Harwood, F. C. The colloidol electrolyte extracted from carrageen. Jour. Chem. Soc. 123 pp. 2254-8. 1923.

Hendrick, James. [Tables showing the composition of many varieties of seaweeds.] Jour. Soc. Chem. Ind. 35, pp. 565-574. 1916.

Hoffman, C. Die praktische bedeutung der meeresalgen. Kieler Meeres forschungen (Institut fur Meereskunde der Universitat Kiel) 3(1): pp. 165-232. 1939.

Hoyt, William Dana. Marine Algae of Beaufort, N. C., and adjacent regions. Doc. 886, Bull. U. S. Bur. Fish., Vol. 36, 1917-18, pp, 368-556. illus. 1920.

Klugh, A. Brooker. The utilization of seaweeds. Canadian Fisherman, Vol. 5, pp. 1024-1026, 1918.

Kraemer, Henry. Some notes on Chondrus. Amer. Jour. Pharm. 71, pp. 479-483. 1899.

Krim-Ko Company, Carragar: a new product for bacteriological media. Mimeographed, 8 pp. Krim-Ko Company, 4830 S. Christiana Avenue, Chicago. 1942.

Lawall, Charles H., and J. W. E. Harrison. Chondrus bleached with sulfur dioxide. Jour. American Pharm. Assoc. 21, pp. 1146-1153. 1932.

Leon, Jean H. [The jellifying properties of carrageen moss, to be used as a substitute for agar, are improved by adding to the solution of the moss an alkali or alkaline earth salt.] French Patent No. 680,188, Aug. 12, 1929; German Patent No. 546,543, Dec. 15, 1929.

Lunde, Gulbrand, S., and A. Jakobsen. Investigation of the occurrence of carrageen. Fiskerii-direktor. Skrifter Ser. Havundersok. (Rept. Norweg. Fishery Marine Investig.) 5(5): 21 pp.

Malcolm, M. M., and Townsend, C. S. [Patent covering the preparation of vegetable gelatin from seaweeds, especially carrageen.] British Patent No. 161, 612. 1919.

Mazur, Abraham, and H. T. Clarke. The amino acids of certain marine algae. Jour. Biol. Chem. 123: pp. 729-740. 1938.

Mertle, J. S. [The properties of certain colloids, including agar and Irish moss, are summarized, with a discussion of their first historical application to photomechanical process work.] Graphic Arts Monthly 9(10): pp. 32, 34, 36. 1937.

Nilson, H. W., and J. W. Schaller. Nutritive value of agar and Irish moss. Food research 6 (5): pp. 461-469. 1940.

Painter, Emlen. Irish moss gelatin. Proc. Amer. Pharm. Assn. 35: pp. 578-582. 1887.

Percival, E. G. V., and J. Buchanan. Carrageen mucilage. Nature. 145. pp. 1020-1021. 1940.

Pfister, Arnold (to Jacques Wolf & Co.) U. S. Patent No. 2,231,283. February 11, 1941. [Purifying Irish moss.]

Prince, Edward Ernest. Some neglected seaweed products and methods of utilization. Canadian Fisherman 4: pp. 48-50. 1917.

Rose, Mary Davies (Swartz). Nutrition investigations on the carbohydrates of lichens, Algae, and related substances. Trans. Connecticut Acad. Arts Sciences 16: pp. 247-382. 1911.

Sauvageau, C. [A study of the jellifying extracts of several species of marine algae, including Chondrus crispus.] Compt. Rendu 171: pp. 566-569. 1920.

Seltzer, William (to Kraft-Phenix Cheese Corp.) U. S. Patent No. 2,011,594, August 20, 1935. Purifying gel-forming seaweed.

Smith, Hugh M. The seaweed industries of Japan. The utilization of seaweeds in the United States. Doc. 562, U. S. Bur. Fish. Bull., v. 24, 1904. pp. 133-181, illus.

Standt, A. J. Moss mucilages as emulsifiers. Amer. Jour. Pharm. 60: pp. 170-173. 1888.

Taylor, W. R. Marine algae of the northeastern coast of North America. ix, 427 pp. 60 pl. Ann Arbor, Univ. Michigan Press. 1937.

Tilden, Josephine E. The algae and their life relations; fundamentals of phycology. xii, 550 p., illus. Minneapolis, Univ. Minnesota Press. 1935.

United States Dispensatory. Irish moss as a materia medica. Recent edition.

United States Fish and Wildlife Service. Sea moss in Maine. Fishery Market News, May 1942, p. 23. [Abstract of release by Sea and Shore Fisheries Department, Boothbay Harbor, Maine.]

United States Pharmacopoeial Convention. The pharmacopoeia of the United States of America. 12 ed. Mack Printing Co., Easton, Pa. 1942.

Weigand, T. S. 1894. Irish moss. Amer. Jour. Pharm. 66: 596, 1894.

Wilcox, W. A. [Irish moss industry of Scituate, Mass.] Fishery and fishery industries of the United States by G. Brown Goode. Sect. 2, Geographical Review, pp. 219-220. 1887.

Zalatoris, Doris Grace. The economic uses and properties of algae. Univ. of Illinois, Urbana. Thesis: Master of Science, typewritten. 1941.